

SHAREABLES

HUMMUS *DF, V*

Turmeric-pickled cauliflower, pickled red onion, lemon, parsley, za'atar spice, house toast | 16

- Add fresh veggies | 4 *GF, V*
- Add za'atar pita | 4 *V*

CRISPY BRUSSELS SPROUTS *DF, V*

Apple, chili, scallion, sesame, umami sauce | 17

- Great with bacon! | 3

SPANISH EGGPLANT

Fried eggplant, honey, garlic aioli, sesame, fried parsley | 17

LOADED FRIES

Daily creation | 15

SKINNY FRIES *GF, V*

Kosher salt, thyme | 11

- Great with truffle or garlic aioli! | 2.5

CALAMARI *DF, P*

Chili confit, lemon, chorizo, chilies, creamy garlic, fried basil | 19

MUSSELS

White wine, garlic, cream, parsley, house toast, garlic aioli | 19

BREADS & SPREADS

House-baked bread, Bardō bread dip, whipped feta with pine nuts & za'atar, spiced squash butter with apple & sage chutney, white bean spread with pomegranate | 18

BURRATA

Shaved prosciutto, olive oil, hot honey, house toast | 24

SNACK BOARD

Two types of charcuterie & fine cheese, house-baked bread, house pickles, jammy egg, tamari almonds, olives, crudité, tahini dip | 22

- Additional charcuterie or cheese | 3.5

VEGGIES & DIP *GF, V*

Heirloom vegetables, olive oil, herbed tahini dip | 12

DAILY SOUP

Served with a slice of fresh, buttered bread | 11

ADD A LITTLE EXTRA...

- Falafel (3pcs) with Herbed Tahini | 9 *GF, V*
- 5oz. Chicken | 11 *GF, DF*
- 4oz. Braised Short Rib | 13 *GF*
- 5oz. Seared Trout | 13 *GF*

SIDE / FULL

SQUASH & APPLE SALAD *GF*

Baby kale, maple-roasted butternut squash, heirloom beets, apple, whipped feta, super seed mix | 9 / 17

QUINOA, CHICKPEA & BLACK BEAN SALAD *GF*

Arugula, feta, lemon, roast jalapeño pesto, scallion, crispy quinoa | 9 / 16

ARUGULA & FENNEL SALAD *GF*

Arugula, shaved fennel, sunflower seed, parm, lemon, buttermilk ranch | 9 / 16

KALE CAESAR SALAD *P*

Baby kale, house crouton, parm, bacon | 9 / 16

SOUPS & SALADS

BARDŌ CLASSICS

UMAMI BURGER

Beef patty, mushroom, pickled red onion, truffle aioli, parm crisp, umami sauce, with choice of daily soup or fries | 22

CHEESEBURGER

Beef patty, aged cheddar, iceberg lettuce, red onion, pickle, house burger sauce, with choice of daily soup or fries | 20

- Add bacon | 3 *GF, DF, P*
- Add extra patty | 9 *DF*

FALAFEL BURGER *V*

Falafel patty, herbed tahini, pickled red onion, cucumber, iceberg, with choice of daily soup or fries | 19

MAC 'N' CHEESE *P*

Bacon, caramelized onion, aged cheddar, with choice of daily soup or fries | 20

- Great with lobster! | 7

Upgrade to loaded fries or any salad for \$3.

DINNER PLATES

SPAGHETTI CACIO E PEPE

Fresh pasta, parmesan, pecorino romano, garlic, cracked pepper, chive | 25

➤ Add roast mushroom or short rib | 7

RISOTTO GF

Roasted butternut squash, seasonal wild mushroom, garlic, shallot, white wine, walnut gremolata, grana padano | 27

BARDÒ BOWL GF, V

Quinoa, mixed greens, cabbage, apple, beet, squash purée, super seed mix, veggie chips, herbed tahini, with choice of trout, chicken, short rib or falafel | 29

ROAST CHICKEN GF

Organic free-range half chicken, fennel & chili rub, fingerling potatoes, sherry jus | 32

SEASONAL WILD CATCH

Wild-caught fish with seasonal accompaniment

Please ask your server for today's feature

BRAISED SHORT RIB

Roasted fall vegetables, fingerling potatoes with leeks & brie, parsley crumble, jus | 33

STONE BAKED PIZZA

SML (11") / LRG (18")

MVPIZZA

Please ask your server for details.
\$1 from each purchase goes to our monthly MVP employees.

MARGHERITA

Red sauce, mozza, basil, garlic, EVOO | 18 / 35

BEE STING P

Red sauce, mozza, spicy salami, chili honey, lemon ricotta, basil | 19 / 37

APPLE & BACON P

White sauce, mozza, apple, bacon, smoked cheddar, caramelized onion, thyme, crispy sage | 19 / 37

CLASSIC PEPPERONI P

Red sauce, mozza, pepperoni, dried basil | 19 / 37

MEAT MOUNTAIN P

Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red pepper, pickled hot pepper, basil | 21 / 39

HONEY PIE

Olive oil, fior de latte, garlic, jalapeño, roasted red pepper, pickled red onion, parm crisp, local honey | 19 / 37

VERY VEGGIE V

Squash purée, roasted squash, roasted mushrooms, red onion, fried kale, green tahini | 18 / 35

SAMMY C P

Red sauce, mozza, chicken, bacon, goat cheese, jalapeño pesto | 21 / 39

CHEESE LOUISE

White sauce, mozza, brie, goat cheese, truffle honey, chili flake, parsley | 21 / 39

DUCK CONFIT

White sauce, mozza, braised duck leg, roasted garlic, fig jam, crispy fried onion | 21 / 39

SPICE UP YOUR CRUST

Add house-made everything bagel spice to any pizza! | 2

➤ BUTTERMILK RANCH GF

➤ CREAMY GARLIC GF, DF

➤ SPICY MARINARA GF, V

➤ HOT HONEY GF, DF

➤ TRUFFLE GF, DF

➤ HERBED TAHINI GF, V

2.5 EACH

DIPS

GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGAN P = CONTAINS PORK

A Pearle Hospitality restaurant